

The Leadership Center invites you to apply for our

# CULINARY INTERNSHIP

At The Leadership Center we serve our clients as a premier conference and retreat center by providing quality leadership programs, exceptional customer service, and a rewarding experience while fostering partnerships, resources, and fiscal responsibility.

## Description

At The Leadership Center we pride ourselves in many things, but one of the most important components to guest experience is great tasting food. As a Culinary Intern at The Leadership Center, you will have the opportunity to work alongside experienced professionals for diverse menus: anything from small, to-go meal orders, baked goods for our coffee shop, catering to over 400 wedding guests, or serving almost hundreds of summer campers in 16 days while maintaining proper food supplies. The internship program is designed to provide hands-on experience in various aspects of culinary arts, from food preparation and cooking techniques to menu development and leading a kitchen team.

## Responsibilities

- Assist in the preparation and cooking of menu items under the guidance of senior chefs. For small, formal gatherings as well as 400+ person events
- Learn and execute proper culinary techniques, including knife skills, cooking methods, and plating.
- Collaborate with the culinary team in menu planning and development for TLC guests, Summer Food Service Program, and Espressions: Coffee and Community
- Maintain a clean and organized kitchen workspace, adhering to food safety and sanitation standards.
- Support the chefs in managing kitchen inventory, including ordering and receiving supplies.
- Contribute to the creation of visually appealing and delicious dishes that meet our standards
- Adapt to a dynamic and fast-paced kitchen environment, demonstrating flexibility and a positive attitude.
- Assist with special events and catering projects as needed.
- Embrace opportunities for creativity and innovation in culinary endeavors.
- Develop and plan an exciting offering for summer farmer's markets where we offer a variety of baked goods

**Open to recent high school graduates!**

**We create moments that matter.**

## Qualifications

- Passion for Culinary Arts: Demonstrated enthusiasm for the culinary field and a genuine interest in learning and growing within the profession.
- Team Player: Ability to work collaboratively in a team-oriented kitchen environment, supporting colleagues and contributing to a positive workplace culture.
- Attention to Detail: A meticulous approach to food preparation, presentation, and adherence to recipes to ensure consistently high-quality dishes.
- Adaptability: Willingness to take on diverse tasks and adapt to the dynamic nature of a busy kitchen, showing resilience under pressure.
- Communication Skills: Effective communication and active listening skills to understand and follow instructions from senior chefs and colleagues.
- Initiative: Proactive attitude and a willingness to take on additional responsibilities to contribute to the success of the kitchen team.
- Punctuality: Reliable and punctual, demonstrating a strong commitment to professional and timely performance.
- Culinary Education (Preferred): Currently enrolled in or recent graduate of a culinary arts program or equivalent experience.

## Physical Demands

- Lifting heavy boxes, containers of food or linens, and equipment weighing up to 50 lbs.
- Standing for extended periods of time
- Working early and late hours
- Participating in physical activities outside in all types of weather

## Benefits

FREE housing  
home-cooked meals  
gym/pool access  
hourly pay  
FUN

## Bonus Qualities

- Certified Lifeguard
- First Aid Certified
- CPR Certified
- AED Certified
- Nebraska Pool Operator Certification

We create moments that matter.

Intern(s) must have a valid driver's license and a clean driving record as some responsibilities may require driving or operating The Leadership Center's vehicles and equipment.

**If you are interested in an internship with The Leadership Center, please submit (1) a cover letter, (2) resume, (3) supporting questions and (4) employment application to**

**Mail:**

The Leadership Center  
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Aurora, NE 68818

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**Want more information?**

Visit [www.TLCAurora.org](http://www.TLCAurora.org)  
or call 402 694 3934